

Current Listeria Policy And Risk Management Questions

Daniel Engeljohn, Ph.D.
Office of Policy, Program and Employee Development
Food Safety and Inspection Service
U. S. Department of Agriculture

Risk Management

Risk management*:

- A process
 - of weighing policy alternatives,
 - in consultation with all interested parties,
 - considering risk assessment and other factors relevant for:
 - the health protection of consumers,
 - promotion of fair trade practices, and
 - selecting appropriate prevention and option controls, if needed
- Distinct from risk assessment

CODEX

Risk Management

Risk managers:

- Are the primary users of risk assessment outputs
- Formulate the food safety issue or problem, questions, objectives, and goals
- Provide the risk assessors with the questions to be answered

Risk Management

Risk Issues:

- Need to strengthen the scientific information and the analytical data serving as the foundation of policy – in the form of a regulation – for control of Listeria monocytogenes (section IX – Scientific Information and Data Needs, 66 FR, 12609, February 27, 2001)

2001 proposed rule: Performance Standards for the Production of Processed Meat and Poultry Products

(66 FR 12590, February 27, 2001)

- Control -- Listeria monocytogenes either in:
 - **HACCP plan** -- food safety hazard reasonably likely to occur after lethality treatment, before final packaging; **or**
 - **Sanitation SOP** -- testing food contact surfaces after lethality treatment, before final packaging, for Listeria spp. at a specified frequency (i.e., 4-2-1)
- Testing -- to verify that Sanitation SOPs are effective
- Results – available for review by FSIS
- Positives -- corrective actions/procedures (e.g., Listeria monocytogenes testing of product)

Risk Management Questions

- How effective are various food contact surface testing and sanitation regimes on mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?

Risk Management Questions

- *How effective are various food contact surface testing and sanitation regimes on mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?*
- How effective are other interventions (e.g., pre- and post-packaging interventions or the use of growth inhibitors) in mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?

Risk Management Questions

- *How effective are various food contact surface testing and sanitation regimes on mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?*
- *How effective are other interventions (e.g., pre- and post-packaging interventions or the use of growth inhibitors) in mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?*
- What guidance can be provided on testing and sanitization of food contact surfaces for Listeria species (e.g., the confidence of detecting a positive lot of ready-to-eat product given a positive food contact surface test result)?

Risk Management Questions

- *How effective are various food contact surface testing and sanitation regimes on mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?*
- *How effective are other interventions (e.g., pre- and post-packaging interventions or the use of growth inhibitors) in mitigating Listeria monocytogenes contamination in finished ready-to-eat product, and reducing the subsequent risk of illness or death?*
- *What guidance can be provided on testing and sanitization of food contact surfaces for Listeria species (e.g., the confidence of detecting a positive lot of ready-to-eat product given a positive food contact surface test result)?*

***None of the questions relate to non-food contact surfaces**

Contact Information

DANIEL L. ENGELJOHN

Acting Assistant Deputy Administrator
Office of Policy, Program and Employee Development
Food Safety and Inspection Service
United States Department of Agriculture

300 12th St., S.W., Rm. #402, Washington, DC 20250-3700

Office: 202-205-0495

Fax: 202-401-1760

E-mail: daniel.engeljohn@fsis.usda.gov

Web-based Meat, Poultry, and Egg Policy Documents

<http://www.fsis.usda.gov/OPPDE/rdad/publications.htm>